

May
1999

BARON MIND

A Monthly
Publication of
the Beer Barons
of Milwaukee
Dedicated to
the Education
and Enjoyment
of Fermented
Malt Beverages

From the Presidents Desk...

Hi, fellow Beer Barons;

I'm writing this letter to all of you with thoughts of the Great Woods & Waters of Canada's Great White North.

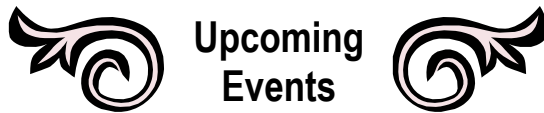
By the time that you read this letter I will be 4 days into my vacation. Needless to say, Karen will be acting as President at the May meeting.

I'm sure that she will do a very good job of it.

I will return to my duties next month.

Esprit De Boire
Be With You

Larry Tischer



Upcoming Events



Meetings

- May 26th:** English Ales
- June 23rd:** State Fair Homebrew Tune-up
- July 28th:** To be determined...
- August 25th:** To be determined...
- Sept 22nd:** To be determined...

Tastings & Competitions, etc

June 5th, Prosit and Paddle Canoe Race, from Lakefront Brewery to The Milwaukee Ale House with a stop at Rockbottom, all in a canoe with a Beer Keg attached; followed by a Tent Party w/live bands at the Ale House; A portion of the proceeds goes to Camp Heartland; Contact the Milwaukee Ale House @ 226-2337 for details

June 12th, 5th Annual BUZZ Boneyard Brewoff homebrew competition, Champaign IL; Organized by the Boneyard Union of Zymurgical Zealots (B.U.Z.Z.); Entries due May 26th-June 5th. Call (217) 352-2438 for information or <http://starfire.ne.uiuc.edu/buzz/home.html>

June 13th, Locust Street Days; Includes the Locust St. Beer run @ 11:30 AM; This is a 1.8 Mile run with 4 beer stops enroute; Call 562-2020 or 562-2440 for info on the run. Locust St between Humboldt and Holton

June 24th – July 4th, Summerfest; "The Party of the Century"; with a bigger Micro-Brewery presence than ever before.

A NOTE FROM THE EDITOR

I'm looking for ideas for inclusion in a future "Gadgets and Tips" section.

If anyone knows of a neat tool or procedure that you would like to share with your fellow clubmembers, please see me at a club meeting, or contact me at the phone number or e-mail address at the bottom of Page 2.

May Meeting

The May monthly meeting will be held at Clifford's, 10448 W. Forest Home Ave., Hales Corners, at 7:30 PM on Wednesday, May 26th. As usual, a \$5.00 meeting fee will be assessed. The featured beer style will be various types of English Ales.

Membership Information:

The **Beer Baron's of Milwaukee** is open to anyone 21 years of age or older. Annual dues, which cover the cost of producing this newsletter, are \$10.00. In addition, we normally charge a \$5.00 fee for each meeting attended to cover the cost of the beer we taste that evening, however, additional fees may be required to cover the costs of special events. Dues may be paid at the monthly meeting, or a check may be sent to:

**Treasurer, Milwaukee Beer Barons,
P.O. Box 27012,
Milwaukee, WI 53217.**

This newsletter will be sent free to prospective members for 3 months. The date that appears on the address label of your newsletter is the date that your membership expires. We do not send reminders, so be sure to check the date on the label to see when its time to renew.

DME Comparison Test

By Dan Schlosser

In the March issue I discussed a Dry Malt Extract (DME) side by side comparison test that I planned to perform. I have completed the test, and the results were interesting, to say the least.

For this test I chose 3 brands of unhopped DME that were readily available: Northwestern (made by Briess), Laaglander, and Munton & Fison. I used the lightest variety of each of these brands.

I used 1 LB of each, adding that to about 3 1/2 qts of boiling water. After boiling for 15 minutes, water was added to the resulting wort to top it off at exactly 1 gallon. A Specific Gravity reading was then taken and recorded. Parallel readings were taken with a pair of hydrometers to reduce the potential for instrument error. All of the samples were made and measurements taken using the same procedure.

Each of the worts was then put into a 3 Gallon carboy. The wort was aerated and approximately 12 oz of a starter culture of Wyeast 1056 American Ale Yeast was added to each. The carboys were then placed side by side in a

Dry Malt Extract Fermentability Comparison				
DME Brand	Original Gravity	Finish Gravity	Apparent Attenuation	Estimated Color
Northwestern	1.045	1.010	78%	6.5 L
Munton & Fison	1.046	1.006	87%	5.5 L
Laaglander	1.045	1.023	49%	6.0 L

room at about 65 ° to ferment.

Visible signs of fermentation differed between the samples. Both the Northwestern and M&F batches built up a thick krausen on the surface; the Laaglander, on the other hand, had a virtually clear surface throughout the fermentation period. All 3 samples produced bubbles through the airlock at a steady pace for several days.

After 7 days, I racked each carboy to a secondary in a 1 gallon jug. By this time most of the fermentation activity was done. One week later I took measurements of each sample. Specific Gravity was read, along with an estimate of the color of each sample using the tool developed by Dennis Davison.

My findings are shown in the table above.

The results show that there is quite a bit of variety in the fermentability of these brands of DME.

Understanding that there are differences can be used to your advantage in the brewing process. For example, if

you are brewing a beer where hops are predominate you would probably want to use an extract that ferments out well. On the other hand, if you are brewing a style such as Scotch Ale (where malty sweetness is a desired characteristic), the Laaglander would be a good choice for a portion of the Malt bill.

After taking the final measurements, the beer that was left was combined with a similar quantity to make up a 5 gallon batch. This was placed in a Corny Keg and will be served at the May meeting. A recipe to make a beer like this can be found on Page 3.

I am thinking of trying a similar test using liquid extracts. Let me know if you have any preferences in the brands that I choose.

Note: Although I tried to perform this test using techniques that would minimize brewhouse differences, your mileage may vary....

Milwaukee Brewers

Not what you may think, this is a new Homebrewing Club in the Milwaukee Area. The first meeting of the club is set for 7:30 PM on Thursday, May 27th at the Lakefront Brewery, 1872 N. Commerce Street. Anyone over the age of 21 is invited to attend this organizational meeting. Bringing homebrewed beer is expected.

BARON MIND is published by the Beer Barons of Milwaukee, a non-profit organization. Club officers are:

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Amber Ale Recipe

The Beer that resulted from the DME test described on the previous page was combined with 3 gallons that had been brewed to match. The result is an Amber Ale that will be served at the May meeting.

The following recipe is one that would result in a brew very similar to what I ended up with:

DME Test Amber

2.0 lb	Munton & Fison Dry Malt Extract		
3.0 lb	Northwestern Dry Malt Extract		
1.0 lb	Laaglander Dry Malt Extract		
1.0 lb	Crystal Malt (approx 20L)		
2.0 oz	Belgian Special-B Malt		
1.75 oz	East Kent Goldings	5.9%	60 min
1.50 oz	Styrian Goldings	4.5%	45 min
1.00 oz	Fuggles	4.1%	15 min
0.50 oz	East Kent Goldings	5.9%	Finish
0.50 oz	East Kent Goldings	5.9%	Dry Hop

Wyeast 1056 American Ale Liquid yeast

SG = 1.046 IBU ≈ 31.0
 FG = 1.011

Steep grains in a grain bag in your brewing water for 20 minutes at 170 °; remove the grain bag and bring water to a boil; turn down heat and mix in the dry malts; bring back to boil; the boil should last for about 75 minutes.

Add bittering hops after 15 minutes, and add the rest per the times listed. Finish hops should be added when heat is turned off and steeped for 10 to 15 minutes. Cool the wort and then pitch the yeast.

Ferment at about 65 °. Rack to a secondary after a week, adding dry hops. Bottle or keg one week later, adding about 1 1/4 cups dry malt if bottling, or 5/8 cup if kegging.

Your beer should be ready to drink in about 2 weeks, although it may get better after a short aging period.

Recipe Variability

In the art of brewing, one of the things that can be both frustrating and fascinating is the fact that there are so many variables. One of the biggest variables in home brewing is you.

You put together your brewhouse, from humble to glorious. You devise your “standard procedures”, from simple to wacko. You decide the level of effort to put into your beer.

In many cases, the beer that you brew starts from a recipe, one that you get from a magazine, or possibly from a book of medal winners.

You follow the recipe to the letter, using the same malt, the same hops, the same yeast. Yet, when you get done, your beer ends up different from what you expected. The gravity is off, the bitterness is too high or too low, it just is not what you thought you would be drinking.

What happened ?? Well, it comes down to those variables.

For all grain brewers, one of the biggest factors is the rate of extract that you get from the mash. If your system yields 60%, but the recipe was written by someone who gets 75%, you are going to end up with a weaker beer if you follow the exact recipe.

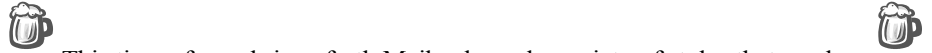
The same thing applies to IBUs. If you are an extract brewer who does a partial volume boil with water added at the end, then your rate of hop bitterness will be less than expected if the recipe assumes a full boil .

The secret to success is to learn how your equipment and methods affect your results. Then you can apply a “fudge factor” to the recipes that you start with. Depending on your level of interest, this factor can be as simple as “add a little more hops” to as exacting and as complicated as you want to make it.

The best way to figure out the variables in your system is to use it, over and over. And then drink the beer that you make and note the results. And then do it some more. Over and over. All in the interests of science...



Seasonal Beers



This time of year brings forth Maibocks and a variety of styles that can be grouped together under the broad category of “Summer” beers.

Some nice examples of the maibock style are available from Wisconsin micro-breweries such as Capital and Sprecher.

Summer beers are usually light and easy drinking, perfect for refreshing your thirst on a hot sunny day. Beers that fit this description include several styles of Wheat beers. Examples can be found from a number of breweries. Another style that is sold as a summer beer is Kolsch. Examples of this are available from Goose Island and Wisconsin Brewing (Pioneer).

And, depending on your bias, some of the macro-brews can work pretty well as a thirst quencher after mowing the lawn on a lazy summer day.



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Milwaukee, WI 53217

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BARON MIND

Support Clifford's Supper Club with your Patronage

Clifford's allows us to use their banquet room at no charge to the Milwaukee Beer Barons. Our support will help show our appreciation.

Plus- The food is VERY GOOD!

Club Picnic

Make plans to attend the Annual Picnic, which will be held on September 11th

The site is expected to be Whitnall Park, subject to availability.

Keep that date open !!

June Meeting - Focus on Homebrew

We are planning on highlighting Homebrew at the June meeting. Entries for the Sate Fair competition will be due shortly after this meeting, so this will be a good opportunity to bring in your brew to get some good feedback from your fellow club members.

To encourage everyone to show off their stuff, the plan is to waive the normal \$5 admission for anyone that brings in at least 6 12 oz bottles of homebrew (or equivalent) to share with your fellow club members.